

Product Fact Sheet March 2025



# METODO CLASSICO PAS DOSÉ 'NEBOLÈ'



## Piemonte, Italy Travaglini

## www.travaglinigattinara.it

### Method & Production

Manual harvest of only the tips of the Nebbiolo grape bunches. Gentle pressing, taking just the firstpress. A traditional method sparklimg wine which sees 48 months of maturation on the lees.

### Tasting Notes

Straw yellow color. Persistent perlage with fine bubbles. Aromas of pastry, hazelnut cream, and bread crust. Which are joined both on the nose and palate by primary fruit of apple and grapefruit, followed by floral notes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size Organ	ic B	liodynamic	Vegan	Natural
Sparkling Wine										
TR4018	Metodo Classico Pas Dosé 'N ebolè'	Nebbiolo	2018	12.5%	Cork	6X0.75It No	Ν	10	Yes	No

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